

APPETIZERS

TUNA TARTARE
SPICY GINGER MARINADE
RADISHES 3 OZ. 300

SALMON SASHIMI
CHIPOTLE MAYONNAISE
CRISPY RICE 2 OZ. 250

YELLOWTAIL AMBERJACK CARPACCIO
ELDERFLOWER DRESSING
CUCUMBER AND TURNIP AGUACHILE 2.5
OZ. 260

STEAK TARTARE
FRENCH FRIES
3 OZ. 350

PEEKYTOE CRAB RAVIOLI
WARM DASHI EMULSION
3 OZ. 280

ROASTED CAULIFLOWER SOUP
PARMESAN 190

QUINOA SALAD
MANGO, ARUGULA, CHERRY TOMATO
CUCUMBER, CURRY VINAIGRETTE 200

AVOCADO PIZZA
SERRANO CHILI, CILANTRO, LIME 240

CHEF'S DAILY PIZZA SPECIAL 280

GRILLED BLACK PEPPER OCTOPUS
SWEET ONIONS, LIME 3 OZ. 290

SELECTION OF CHEESE
"RANCHO SAN JOSE", GUANAJUATO
COTIJA DEL MESÓN, OVEJA DEL REBAÑO
CABRA FRESCO DE PUEBLA
3 OZ. 310

*FROM THE GRILL

Served with Charred Jalapeño & Onion

6 OZ. PACIFIC TUNA 420

6 OZ. DAILY MARKET FISH 390

6 OZ. NORWEGIAN SALMON 380

6 OZ. RED SNAPPER 380

7 OZ. HALF CHICKEN 310

7 OZ. BEEF TENDERLOIN 630

12 OZ. RIB EYE 590

SIDES 130

ESQUITES
LEMON MAYONNAISE, AVOCADO
RADISH, CILANTRO

GRILLED NOPALES
CHARRED SNOW PEAS

GRILLED ASPARAGUS
LEMON ZEST, OLIVE OIL

CREAMY BLACK BEANS, CILANTRO

GINGER FRIED RICE, FRIED EGG

FRENCH FRIES
GARLIC, HERBS

MASHED POTATOES

SAUCES

BÉARNAISE
CHAMPAGNE BEURRE BLANC
ROASTED TOMATILLO
BLACK PEPPER CONDIMENT
SMOKED CHILI GLAZE
J&G STEAK SAUCE
SALSA MACHA

All prices listed in Mexican Pesos, tax included.
Consuming raw and uncooked meats or eggs may increase your risk of foodborne illness.

CHEF'S TASTING MENU

6 Courses 1,110
Wine Paring 760

DURANGO WAGYU BEEF TARTARE
TUNA BELLY MAYONNAISE, EARTH AND SEA EGGS 2 OZ.

VEGETABLE TEXTURES
MILK CREAM AND TARRAGON PURÉE 2 OZ.

HOMEMADE TAGLIATELLE
GARLIC PARSLEY AND BUTTER

ZITÁCUARO TROUT
WHITE VEGETABLE PURÉE
HABANERO INFUSED BEETROOT 3 OZ.

SHORT RIB TAMALE
RED MOLE, QUELITE PESTO, COTIJA DEL MESÓN CHEESE 3 OZ.

PUMPKIN CREAM FILLED SEMITA
CHOCOLATE FOAM, CINNAMON AND PEPITA CRUMBLE
GOAT CHEESE ICE CREAM

ENTREES

CONFIT LEEKS, WAGYU BEEF JERKY
GUAJILLO CHILI VINAIGRETTE
SMOKED MUSSELS 4OZ. 220

CHOPPED LETTUCE SALAD
AVOCADO, APPLE, BLUE CHEESE 200
GRILLED CHICKEN 3 OZ. 280
GRILLED SHRIMP 3 OZ. 310

TUNA STEAK
GREEN MOLE, PEA PURÉE
FRESH PEAS, CHICKEN BACON SALAD
6 OZ. 430

RED SNAPPER
CELERIAC-MAPLE PURÉE
PINK PEPPERCORN VINAIGRETTE
6 OZ. 390

J&G GRILL CHEESEBURGER
CRISPY ONION RINGS
RUSSIAN DRESSING
7 OZ. 350

ROASTED ROBALO
AROMATIC BLACK BEANS
CILANTRO PURÉE 6 OZ. 420

WAGYU BEEF FROM DURANGO
ONION-GREEN PEPPER MARMALADE
SERRANO CHILI AND SPINACH EMULSION
7 OZ. 720

GLAZED SHORT RIBS
APPLE JALAPEÑO PURÉE
ROSEMARY CRUMBS 6 OZ. 440

VEAL MILANESE
WARM SWEET POTATO SALAD
DRIED CRANBERRIES, ARUGULA
7 OZ. 330

ROASTED CHICKEN
FRAGRANT WHITE BEAN PURÉE
BROCCOLI RABE
LEMON-TRUFFLE VINAIGRETTE
7 OZ. 320

CHEF DE CUISINE - OLIVIER DEBOISE MÉNDEZ
JEAN-GEORGES VONGERICHTEN